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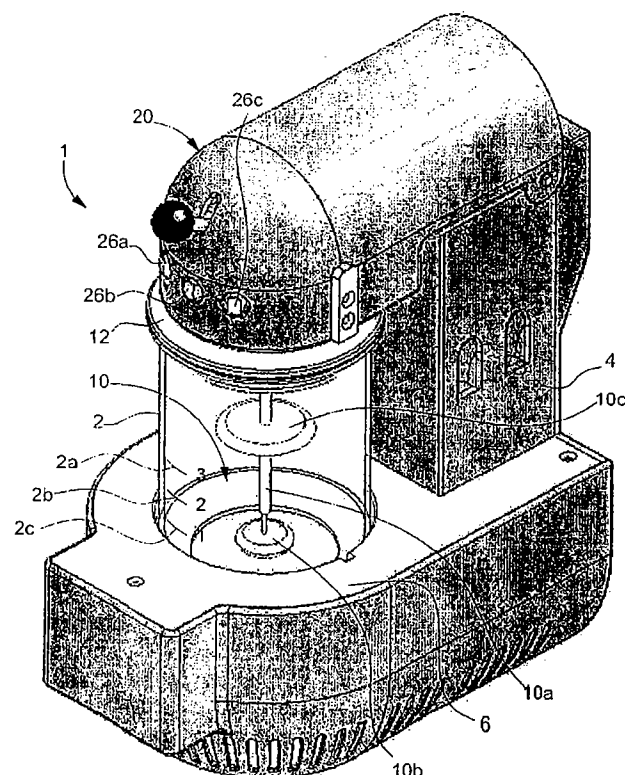
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(54) Title: METHOD OF PREPARING FOAM FROM A MILK-BASED ALIMENTARY LIQUID AND METHOD FOR IMPL-
MENTING THE SAME



(57) Abstract: The invention concerns a method
for preparing foam from a milk-based alimentary
liquid, including the successive steps of: a) spacing a
quantity of alimentary liquid in a container associated
with stirring members; b) heating said quantity of
alimentary liquid to bring it in proximity to a first
desired temperature level while mechanically stirring
it at a first stirring speed, lower than the foam creating
speed, and c) stirring said quantity of liquid at a second
stirring speed, sufficient to make said liquid foam.

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